



Whangārei Heads School Newsletter

Term 3 - Week 4 - Aug 11, 2023

KIA ORA E TE WHĀNAU,

We are gearing up for our school cross country on Wednesday 23rd of August, in the afternoon. The kids are busy training each day, using the track when the field is wet.

We have decided to go 'old school' and hold the Cross Country across the road in Ken and Maureen Vinson's Top Paddock.

You can either park at the school and walk across with us, or park at Manaia Club and cross the road. Ken has offered to drop the fence to make for easy access.

The kids will get muddy (thats what it is all about), so bring a change of clothes and a towel. Dane and Ken will lay out a course and do their best to make it smooth and flat, without removing all the challenge for the kids. More details to come.

It is so wonderful to have the community car park open again, and to see you all get out of the car and come meet the teachers, each other and spend time in the playground before and after school. To celebrate we have planned an "Welcome back" afternoon on 22nd August from 3- 4.30pm. Bring a plate, your bike or wheels, and come have fun in the sun! We will have coffee and tea available and put some sports equipment out.

For those of you with Year 7 and 8 students in 2024 Whaea Tineke and I will host an information evening also on the 22nd of August from 6pm in Te Mangoroa. We will discuss the class organisation, learning and fun events planned for 2024.

Kelly

Coming Events:

Week 5 - Aug 14-18

Aug 16-17 - Korora (2022) trip to Kelly Tarltons

Week 6 - Aug 21-25

Aug 22nd - Welcome back - School Grounds community afternoon
Aug 22nd - 6pm 2024 Karearea Information Evening
Aug 23rd - School Cross Country

Week 7 - Aug 28-Sept 1

Aug 30 - WPSSA Cross Country

Week 8 - Sept 4-8

AIMS Games Students are off to Tauranga to compete!

Week 9 - Sept 11-15

Week 10 - Sept 18-22

Sept 22 - Last day of term - 3pm finish

Our Place to Grow and Learn together

Ko tātou kura, kia tipu, kia ako ngātahi

Education Review Office Profile Reporting

Te Ara Huarau is the evaluation approach that the Education Review Office (ERO) is using in our school. This is a developmental approach to evaluation where ERO and our school work together over time rather than one off reviews that happened previously. Te Ara Huarau is used in most English-medium state and state-integrated schools.

ERO maintains a regular review programme to evaluate and report on the education and care of young people in the schools. Our school worked alongside ERO to write our Profile Report. This type of report will only happen once as part of our initial engagement with Te Ara Huarau. The profile report reflects our strategic goals and a shared evaluation focus on one or more areas that are important to us as we work together to improve outcomes for all our learners. ERO, like us, have a strong focus on equity and excellence. Future reporting will show our progress and achievement towards meeting the goals we have set. Public reports like the Profile Report are published on ERO's website - <https://ero.govt.nz/review-reports>
A Board Assurance Report that shows how we are meeting regulatory and legislative Requirements has also been published.

You will find our current School Profile Report in the final pages of this newsletter.

BYOD 2024



We are moving on from leasing Chromebooks to "Bring Your Own Device" for our Year 5-8 students.

If you haven't already returned your slip advising us on your position or timeframe to supply a chromebook for your child, please send these back to the office next week.

We will still retain a pod of chromebooks, mainly for Year 3&4 students to use.

WHS Math Challenge

Did you hear all the roaring and chanting coming from the school yesterday? Our students battled it out in their Whanau Groups, solving math puzzles in a race against their classmates.

Mighty Manaia took out the top place!



Board Assurance with Regulatory and Legislative Requirements Report 2023 to 2026

School Name: Whangarei Heads School

Profile Number: 1128

As of February 2023, the Whangarei Heads School Board has attested to the following regulatory and legislative requirements:

Board Administration

Yes

Curriculum

Yes

Management of Health, Safety and Welfare

Yes

Personnel Management

Yes

Finance

Yes

Assets

Yes

Heads Students Shine at Jiu Jitsu Competition

A number of WHS students headed down to Auckland with Heads Brazilian Jiu-Jitsu over the weekend to take part in the 2023 NZ Grappler Northern Champs. It was a huge day with more than 500 competitors representing 66 Brazilian Jiu-Jitsu academies from across the North Island. All of the Heads BJJ competitors did incredibly well, for many it was their first BJJ competition. A massive well done to the WHS pupils below, we are so proud of you all!

Banos: 3rd place Gi

Caleb: 1st place Gi

Gemma: 2nd place Gi

Max D: 4th place Gi

Conor: 1st place no Gi, 2nd place Gi

Eli F: 4th place Gi and no Gi

Mila : 4th place Gi and no Gi

Riley D: 3rd place Gi

Sophie: 2nd place no Gi and 3rd place Gi

Heads BJJ is part of the GC Team Brazilian Jiu-Jitsu academy which finished in top place overall.



Bodhi's Motocross Competition – North Island Schools

Bodhi represented Whangārei Heads School in the North Island schools event - a three round competition in Patetonga, Tokaroa and the last round at Ruakaka. He finished 3rd at the Ruakaka event last weekend, and 5th overall in the 4-7 year olds 50cc motocross class.

He is travelling to the NZ Nationals in Christchurch in October, competing in five races over two days.





Best Birthday Wishes to these students

Jayde, Seb, Tyrene, Sophia C, Tegan, Finn R, Tamar, Lenny and Savannah



Te Manawa Tahī
Community Timetable



WHANGĀREI

All hubs are open from 9:00am until 12:00pm unless otherwise stated

Date	Hub Locations Term 3 2023, Weeks 5 to 9
Wed, 16 August	Ministry of Education, 24 Kaka Street, Morningside
Thurs, 17 August	Te Rito, Cnr William Jones Drive & Rata Place, Otangarei
	St John Ōtamatea Ambulance Hall, 172 Hurdall Street East, Maungaturoto
Wed, 23 August	Te Horo School, 3239 Pipiwai Road, Pipiwai
Wed, 30 August	Bream Bay Community Trust (10:00am to 12:30pm), 9 Takutai Place, Ruakākā
Thurs, 31 August	Children's Lighthouse Playgroup, 20 George Street, Hikurangi
Thurs, 7 September	Ministry of Education, 24 Kaka Street, Morningside
Wed, 13 September	Whānau Focus Centre, 61 Victoria Street, Dargaville
Thurs, 14 September	Clark Road Chapel, 4-6 Clark Road, Kamo
	Ngunguru School (9:00am to 10:30am), Te Maika Road, Ngunguru

Drop into a hub or make an appointment by phoning **0800 524 842** or emailing TT.Support@education.govt.nz.

SMOKED FISH HASH WITH POACHED EGGS AND HORSERADISH HOLLANDAISE



This hash recipe has been adapted from a Danish fish and vegetable recipe from the Federal Office in Australia, when I ran the kitchen there many years ago. Potatoes, fish and eggs are a tried and true combination, a seriously wonderful way to kick the weekend off! The addition of fresh herbs, lemon and horseradish adds a bit of zing and helps to cut through the richness of the dish. Most of these ingredients will be kicking around in the fridge, pantry and garden. You might need to hit your neighbour up for some of his/her fresh fish though! In the restaurant we mostly used muller or kahawai, which have great flavour and hold up well to the smokes. But any whatever you have access to. You can use any left-overs you have on hand, although oil and parsley are a super delicious combination with fish. - Mahika Family

500g halved and cooked potatoes (leftover work well, or left over roasting)
1 onion sliced
300g smoked fish, broken up
20g roughly a generous handful of chopped parsley and dill
3 spring onions, finely sliced
2 tomatoes, cut into cubes
3 tablespoons olive oil
1 knob of butter
8 eggs, softly poached (see p. 10)
Horseradish hollandaise (see p. 10)

Heat a large, non-stick frying pan in a moderate heat. Once hot add one tablespoon of olive oil, then the sliced onion. Cook for two minutes or three minutes, until the onion starts to soften and caramelize. Remove the onion from the pan and set aside.

Put the pan back on the heat. Add the remaining olive oil and the knob of butter. Once the butter starts to foam, add the potatoes. Break them up roughly with your hands as they go into the pan. Season with salt. Cook until the potatoes are golden and crispy, this will take about 6 minutes. Don't move the pan around too much, the potatoes need time to develop colour for flavour and texture. Add the smoked fish and onions. Cook until all ingredients are heated through.

While the hash is cooking you can start poaching your eggs.

Finally, add most of the herbs (save some for garnish) and spring onions. Make sure all the ingredients have been gently mixed and are well combined. Try not to break the fish up too much. Taste the mix! Adjust the seasoning with salt and black pepper.

Use a large serving spoon to divide the hash amongst four warmed plates. Add two poached eggs on top of each portion of hash and lay a lemon cheek on the side of the plate. Generously spoon hollandaise over the egg and sprinkle over the rest of the herbs. Sit down and savor while everything is hot!

Last Chance to Submit Your Recipes!

There are just a few more weeks left to send in your recipes for our school cook book! Please email Becs: becs.s.moore@gmail.com with an ingredient list, methodology and a couple of sentences explaining why your recipe is special to your family. Recipes must be received by Friday 25 August.



Ice Blocks for Sale!

Our Karearea students make and sell ice blocks from their classroom every lunchtime (when they are onsite) for just \$1 each! Yes, even in the middle of winter, these are a popular purchase among our students, and we realised our new families may not be aware of this option. Thanks for supporting our Senior class!



Te Ara Huarau | School Profile Report

School Name: Whangarei Heads School

Profile Number: 1128

Background

This Profile Report was written within 9 months of the Education Review Office and Whangarei Heads School working in Te Ara Huarau, an improvement evaluation approach used in most English Medium State and State Integrated Schools. For more information about Te Ara Huarau see ERO's website.

www.ero.govt.nz

Context

Whangarei Heads School is located beneath Mt Manaia, overlooking the Whangarei Harbour. It provides education for ākonga in Years 0 to 8. A new principal was appointed during 2022.

Whangarei Heads School is part of the Ngā Kura mo te ako o Whangarei Kāhui Ako.

Whangarei Heads School's strategic priorities for improving outcomes for ākonga are:

- Our Students / ākonga – Our students and staff are engaged and empowered in their learning.
- Our Environment / kaitiaki – Our environment drives our curriculum inside and outside the school gate.
- Our Community / whakakotahitanga – Our partnerships are strong, authentic and active.

You can find a copy of the school's strategic and annual plan on Whangarei Heads School's website.

ERO and the school are working together to evaluate how well systems and processes support collaboration and moderation practices to enhance teaching and learning to achieve equitable and excellent outcomes for all ākonga.

The rationale for selecting this evaluation is to:

- provide systems and processes that support collaboration and moderation practices within school and across schools, building on connections with Kāhui Ako and other local schools
- continue to ensure teaching and learning is informed by reliable and culturally responsive assessment practices that personalises learning for all ākonga
- develop and implement strategies' to increase ākonga agency.

The school expects to see:

- teachers consistently using culturally responsive assessment practices to inform personalised learning outcomes for all
- teachers supporting ākongā to have agency in their learning across a broad school curriculum.

Strengths

The school can draw from the following strengths to support the school in its goal to evaluate how well systems and processes support collaboration and moderation practices to enhance teaching and learning to achieve equitable and excellent outcomes all ākongā:

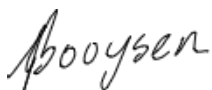
- ākongā experience a responsive broad localised curriculum driven by the local marine and bush environments
- teachers use effective teaching strategies in adaptive ways to promote equity and improve ākongā outcomes
- professional relationships and effective teaching practices that focus on learning and wellbeing of each ākongā
- school leadership sustains a culture of relational trust to ensure ongoing capacity for continuous school improvement.

Where to next?

Moving forward, the school will prioritise continuing to:

- build teacher knowledge and pedagogy that enhances culturally responsive assessment practices
- align systems and processes that support internal and external moderation practices.
- increase ākongā agency through learning and assessment activities.

ERO's role will be to support the school in its evaluation for improvement cycle to improve outcomes for all learners. ERO will support the school in reporting their progress to the community. The next public report on ERO's website will be a Te Ara Huarau | School Evaluation Report and is due within three years.



Shelley Booyesen
Director of Schools

21 July 2023

About the School

The Education Counts website provides further information about the school's student population, student engagement and student achievement. educationcounts.govt.nz/home